



## Sodexo helps NHS Trust boost sustainability

Segregation of food waste from general mixed waste helps Queen's Hospital boost recycling rates from 39 percent to over 90 percent.

WASTE  
MANAGEMENT  
BY  
SODEXO

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## The challenge

**Like many public sector organisations, Barking, Havering and Redbridge University Hospitals NHS Trust is keen to reduce its carbon footprint, increase recycling rates and become a more sustainable business.**

Sodexo provides a whole host of services at Queen's Hospital in Romford – including engineering, asset management, catering, cleaning and security – so it made sense for the Trust to enlist Sodexo's expertise in developing a total waste management solution

## The solution

When Sodexo took on the waste management services at Queen's Hospital, the recycling rate was just 39 per cent and all food waste went to landfill.

To support the hospital's bid to improve recycling rates, Sodexo worked alongside a waste management contractor to identify waste management options, review existing disposal routes and implement a food waste procedure

to effectively remove all food waste from general mixed waste.

One of the biggest challenges Sodexo faced was ensuring waste was efficiently segregated at ward level. As part of its service offer, Sodexo embarked on educating NHS staff, as well as its own 500 employees, to use the right bin for the right waste stream.

Sodexo introduced dedicated food bins with biodegradable corn starch bags across all kitchens, patient dining areas and restaurants, and rolled out caddies to capture food waste in both the Sodexo and Trust offices.

The removal of food waste from general mixed waste was critical in improving the recycling rate at Queen's Hospital.

By providing appropriate training to kitchen, domestic and portering employees and working closely with its suppliers, Sodexo has been able to have a huge impact on recycling rates – and the Trust's bottom line.

## The benefits

In just six years, Sodexo has made huge strides in helping Queen's Hospital lead the way in sustainability.

All food waste captured at the hospital is now sent for anaerobic digestion where it is recovered to make a soil conditioner, which is used as a replacement fertiliser.

By working alongside the Trust Sodexo has effectively diverted 92 per cent of waste from landfill. With landfill tax set to rise, this focus on waste management will help Queen's Hospital and the NHS Trust realise some significant cost savings.

Sustainability and Carbon Manager, Estates & Facilities, BHR University Hospitals, NHS Trust, Hyder Mohammad says:

**Reducing waste and doing more recycling is a priority as well as a challenge at Queen's Hospital. Engaging stakeholders and raising awareness with the help of the Sodexo FM team has helped in the increase of food recycling and this in turn has helped us to increase our recycling rate to 90%.**

